Roasted Pumpkin Seeds

READ WITH ME RECIPE

Ingredients

1 pumpkin
Oil
Salt
Garlic
Paprika

Directions

1. Heat the oven to 350 F.

2. Scoop the seeds out of the pumpkin. Pick the seeds out of the pulp.

3. Dry the seeds. Put them in a bowl.

4. Add a little oil and some salt, garlic, and paprika. Stir well with a spoon.

5. Lay the seeds flat on a baking sheet. Put them in the oven.

6. Check them after 10 minutes. Seeds are done when they are crisp and brown.